

Full

Text

AN 1973-30288U [21] WPIINDEX
TI Food preservation - using bacteriolytic andoxy-reducing enzymes
DC D13; D16
PA (EISA-C) EISAI CO LTD
CYC 1
PI JP 48016612 B (197321)* JA
ADT JP 48016612 B JP 1970-121600 19701229
IC IC A23L003-00
AB JP 73016612 B UPAB: 20051229
Oxy-reduction enzymes e.g. glycolate oxidase, lactate oxidase, glucose oxidase, hexose oxidase, galactose oxidase, aldehyde oxidase, xanthin oxidase, pyruvate oxidase, oxalate oxidase, L-amino acid oxidase, amine oxidase etc. and/or bacteriolytic enzymes e.g. lyzozyme, enzyme produced by *Bacillus subtilis*, enzyme produced by *Streptomyces griseovilens*, enzyme produced by *Brevibacterium lyticum* are added to food in concn. 5-500 ppm. Storage time of foods e.g. cheese, butter, fish paste, fruit juice etc. is increased, esp. is both types of enzyme are used.
MC CPI: D03-H02